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AMENDMENTS TO THE CLAIMS

1-28. (Canceled).

29. (Currently amended) A blend comprising:

-yeast;

-a sourdough;

-an amino acid composition free amino acids comprising at least one of leucine, valine, isoleucine and Phenylalanine phenylalanine, wherein the amino acids are fermented by the yeast present in the blend upon activation of the yeast;

— a yeast; and

— a sourdough,

wherein the blend has a dry matter content of at least 90%.

30. (Previously presented) The blend of claim 29, wherein the blend has a dry matter content of at least 95%.

31. (Canceled)

32. (Canceled)

33. (Previously presented) The blend of claim 29, wherein the amino acid ratio is: leucine: 2; valine 0.6; isoleucine 0.5; and phenylalanine 0.5.

34. (Canceled)

35. (Previously presented) The blend of claim 29, wherein the blend is produced by co-extrusion or dry blending of the ingredients.

36. (Previously presented) The blend of claim 29, wherein the blend is vacuum packed.

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37. (Canceled)
38. (Canceled)
39. (Canceled)
40. (Canceled)
41. (Canceled)
42. (Canceled)
43. (Canceled)
44. (Canceled)
45. (Currently amended) A method for refermenting a dried sourdough with yeast, comprising adding flour and water to the blend of claim 37 29, and fermenting the mixture with yeast.
46. (Currently amended) A method to increase of increasing the flavor of a bakery product, comprising adding the blend of claim 29 to a recipe of the bakery product.
47. (Canceled)
48. (Currently amended) The method of claim 46 45, further comprising adding a carbon source.

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49. (Previously presented) The method of claim 46, further comprising adding one or more of a protease, transaminase, carboxylase, dehydrogenase or esterase.
50. (Previously presented) The method of claim 46, further comprising adding a protein hydrolysate.
51. (Previously presented) The method of claim 46, further comprising adding yeast.
52. (Currently amended) The method of claim 46, further comprising adding one or more of a sugar, fatty acid, peptide and/or a yeast extract with a high nucleotide content.
53. (Currently amended) The method of claim 46, wherein the dosage of the amino acid composition is at least 0.001% ~~on~~ of the total amount of flour in the final product.
54. (Currently amended) The method of claim 53, wherein the dosage of the amino acid composition is ~~at least~~ below 0.05% ~~on~~ of the total amount of flour in the final product.
55. (Currently amended) The method of claim 53, wherein the dosage is about 0.0375% ~~on~~ of the total amount of flour of the bakery product.
56. (Canceled)
57. (Canceled)
58. (Canceled)
59. (Canceled)
60. (Canceled)

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61. (Canceled)

62. (Canceled)

63. (Canceled)

64. (Canceled)

65. (Canceled)